

# Entrees

## **Chicken Selections**

### **Orleans**

Smokey Andouille Stuffing

### **Balsamico**

Balsamic/Garlic Marinade, Tomato/Scallion Relish, Reduced Aged Balsamic Drizzle

### **Island Cashew Crusted**

Roasted Cashews/Garlic Breadcrumbs, Mango Salsa

### **Spring Onion Pesto**

Scallion/Garlic/Shallot/Chives/Parsley/Lemon Zest/Extra Virgin Olive Oil

### **Bistro**

Seared Marinated Chicken Breast, White Wine/Dijon Mustard/Fresh Herb Sauce

### **Supreme**

Creamy White Wine Sauce/Button Mushrooms/Pearl Onions

### **Victoria**

Roasted Vegetable Stuffing~Shallot Demi

### **Florentine**

Spinach/Basil Stuffing~Red Pepper Sauce

### **Picatta**

Lemon/White Wine/Caper Sauce

### **Marsala**

Veal Demi/Mushrooms/Onion/Marsala

### **Caribbean**

Grilled, Jerk Seasoning/Mango Salsa

### **Scaloppini**

Roasted Tomato/Kalamata Olive/Caper/Herb Sauce

### **Roma**

Artichoke Hearts/Onions, Lemon/Caper Sauce

### **Sesame Ginger**

Sesame Crusted Chicken Breast, Citrus Orange Thai Sauce

## **Other Ideas . . .**

### **Big Easy Jambalaya**

Smokey Andouille Slices/Seared Chicken, Caramelized Peppers/Onions  
Long Grain Rice

### **Smoky Chicken Tacos**

Pulled Smoked Chicken/Caramelized Onions  
Pico de Gallo/Sour Cream/Cheddar Cheese/Flour Tortillas

### **Dixie Land Fried**

Buttermilk Bathed/Chef Larry's Spice Blend

### **Rustic Piri Piri Chicken**

Roasted Chicken Pieces, Roasted Pepper/Shallot/Garlic/Tomato Marinade  
Spanish Smoked Paprika

### **Rustic Chicken Dijon**

Roasted Chicken Pieces, Dijon/White Wine/Garlic/Fresh Herbs  
Roasted Onion Garnish/Grilled Lemons

### **Paella Valencia**

Saffron Rice, Cumin Chicken/Andouille Sausage/Garlic Shrimp/Vegetable Garnishes

### **Crispy Duck Confit**

Slow Cooked/Wild Flower Honey Glaze

### **Turkey Madeira**

Sliced Roasted Turkey Breast, Madeira/Forest Mushroom Sauce

## **From the Sea Sustainable Fish Selections**

Shrimp~Corvina~Cod Loins~Grouper~Red Snapper~Tilapia~Sole~Salmon

## **Seafood Preparations**

**Andouille Crusted**~Andouille/Onion/Breadcrumbs Crust, Roasted Garlic Butter

**Cashew Crusted**~Roasted Cashew/Breadcrumbs Crust, White Wine/Citrus, Mango Salsa

**Spring Onion Pesto**~Scallion/Garlic/Shallot/Chives/Parsley/Lemon Zest/Extra Virgin Olive Oil

**Asian**~Sesame Crusted, Ginger Essence/Garlic/Roasted Sesame Marinade/Orange Glaze

**Bistro**~Garlic/Breadcrumbs/Lemon/Fresh Herbs/White Wine/Extra Virgin Olive Oil

**Pesto**~Basil Pesto/Breadcrumbs Crust

**Provencal**~Roasted Tomato/Kalamata Olive/Caper/Herb Sauce

## **Our Favorites**

### **Sustainable Salmon Balsamico**

Seared Salmon, Reduced Balsamic Drizzle, Florida Citrus Garnish

### **Salmon Teriyaki**

Glazed Seared Salmon, Saki/Soy/Honey Drizzle

### **New England Crab Cakes**

Jumbo Lump Crab, New Orleans Remoulade Sauce

### **Seafood Imperial**

Gulf Shrimp, Pearl Onions/Cream/White Wine/Sherry Sauce

### **Seared Sea Scallops**

Caramelized Sea Scallops, Cognac/White Wine Sauce

### **Shrimp Creole**

Gulf Shrimp Sauté/Fire Roasted Tomatoes/Onion/Celery/Green Pepper Sauce

### **Shrimp Rollatini**

Pancetta Wrapped Tiger Shrimp/White Bean Cassoulet/Basil Oil

### **Key West Shrimp**

Grilled Citrus Gulf Shrimp/White Wine Glaze/Fresh Herbs/Roasted Florida Citrus Garnish

### **Tropical Skewers**

Jumbo Garlic Shrimp Kabobs, Mango Salsa

### **Sarasota Bouillabaisse**

Gulf Shrimp/Sea Scallops/Red Snapper/Mussels, Saffron/Tomatoes/Fennel Jus  
Grilled Baguettes/Lemon Aioli

### **Charleston Shrimp/Mascarpone Cheese Grits**

Gulf Shrimp/Bacon/Onion/Garlic/Butter/Fresh Herbs  
Cheddar/Mascarpone Cheese Grits

## **From the Land**

### **Meat Selections**

Flank Steak~New York Strip~Beef Tenderloin~Pork Tenderloin

### **Meat Preparations**

**Spring Onion Pesto**~Scallion/Garlic/Shallot/Chives/Parsley/Lemon Zest/Extra Virgin Olive Oil

**Au Poivre**~Two Pepper Crusted/Cognac Infused Demi

**Americana**~Herb Rubbed, Horseradish Crema

**Balsamico**~Balsamic/Garlic Marinated, Tomato/Scallion Relish

**Bistro**~Veal Demi, Forest Mushrooms/Whole Roasted Garlic Cloves/Pearl Onions

**Asian**~Three Color Peppers/Onions/Ginger

## **Our Favorites**

### **Stuffed Beef Tenderloin**

Seared Beef Tenderloin/Roasted Vegetable Stuffing/Roasted Garlic Demi

### **Lomo Saltado**

Marinated Sirloin/Latin Spice, Three Color Peppers/Onion, Tomato Julienne

Roasted Potato Wedges (Includes Potatoes/Vegetables)

### **Herb Crusted Prime Rib**

Slow Roasted Aged Prime Rib, Spice/Herb Rub, Port Au Jus

### **Napa Braised Short Ribs**

Seared Short Ribs, Veal Demi/Red Wine, Roasted Vegetable Dice Garnish

### **Pork Tenderloin Normandy**

Apple Sauté/Cider/Calvados Brandy

### **Apricot Roasted Pork Tenderloin**

Turkish Dried Apricots/Orange Marmalade, Macadamia Nut/Scallion Chutney

### **Jerk Seasoned Pork Tenderloin**

Jamaican Spice Seasoned/Mango Salsa

### **Pulled Pork**

Caramelized Onions, Blackberry Barbeque Sauce

### **Tender Country Ribs**

Baby Back Pork Ribs, Dry Spice Rub, Slow Cooked, Blackberry Barbeque Sauce

**~Duet Entrée Table Service Available~**

**Choice of Surf and Turf Options**

**New York Strip Loin**

Herb Crusted Roasted New York Strip, Mushroom Demi Glaze  
~ and ~

**Garlic Shrimp Skewers**

Large Shrimp, White Wine/Butter/Lemon/Garlic Sauce

**New York Strip Loin**

Herb Crusted Roasted New York Strip, Mushroom Demi Glaze  
~ and ~

**Crispy Crab Cake**

Panko Crusted Blue Lump Crab, New Orleans Caper Sauce

**Napa Braised Short Rib**

Slow Roasted, Red Wine/Demi Reduction, Vegetable Medley  
~and~

**Garlic Shrimp Skewers**

Large Shrimp, White Wine/Butter/Lemon/Garlic Sauce

**Vegetarian Options**

**Santa Fe Black Bean Cakes**

Aromatic Black Beans/Vegetables, Lime Zest Crema

**White Bean Cassoulet**

Cannellini Beans, Onions/Celery, Garlic/Rosemary  
Extra Virgin Olive Oil/Breadcrumbs Streusel

**Roasted Vegetable Lasagna**

Roasted Vegetable Medley/Spinach, Tomato Sauce Rosé, Parmesan/Mozzarella Cheese

**Eggplant Parmesan**

Sliced Crispy Eggplant, Ricotta/Italian Parmesan/Mozzarella Cheese  
Fruity Tomato Sauce

**Soft Taco Catalina**

Aromatic Black Beans, Roasted Corn/Butternut Squash, Pepper Confetti  
Guacamole/Grated Monterey Jack/Sour Cream/Pico de Gallo, Flour Tortillas

**Vegetable Enchiladas**

Vegetable Medley/Black Bean Sauté, Corn Tortillas/Baja Sauce, Cheddar/Sour Cream/Scallion

**Ten Vegetable Fried Rice**

Long Grain Rice, Fancy Cut Vegetables/Crispy Tempe, Asian Spice

**Broccoli Casserole**

Broccoli/Onion/Green Pepper Sauté, Mozzarella/Cheddar Cheese

**Vegetarian Paella Valencia**

Wild Mushrooms/Roasted Red Peppers/Onions/Peas/Caramelized Zucchini  
Saffron Scented Rice

**Grilled Vegetable Ratatouille Pasta**

Zucchini/Eggplant/Onions/Peppers, Pesto/Feta Cheese, Ditalini Pasta

**Imported Four Cheese Baked Ziti Ricotta**

Ziti, Mozzarella/Fontina/Parmesan/Ricotta Cheeses, Tomato Sauce

**Grilled Portabella Mushrooms**

Grilled Portabella, Spinach/Shallot/Goat Cheese/Mozzarella

**Vegetable Pad Thai**

Rice Noodles, Tofu/Carrot/Celery/Pepper/Fried Egg Shred  
Bean Sprouts, Crushed Roasted Peanut/Scallion/Lime Garnish

**Vegetable Curry**

Vegetable Medley Sauté/Coconut Milk, Granny Smith Apple Bits, Exotic Spices